

A Field To Mushrooms North America Peterson Field S

From one of the region's foremost mushroom hunters—Walter E. Sturgeon—comes a long-overdue field guide to finding and identifying the mushrooms and fleshy fungi found in the Appalachian mountains from Canada to Georgia. Edibility and toxicity, habitat, ecology, and detailed diagnostic features of the disparate forms they take throughout their life cycles are all included, enabling the reader to identify species without the use of a microscope or chemicals. Appalachian Mushrooms is unparalleled in its accuracy and currency, from its detailed photographs to descriptions based on the most advanced classification information available, including recent DNA studies that have upended some mushrooms' previously accepted taxonomies. Sturgeon celebrates more than 400 species in all their diversity, beauty, and scientific interest, going beyond the expected specimens to include uncommon ones and those that are indigenous to the Appalachian region. This guide is destined to be an indispensable authority on the subject for everyone from beginning hobbyists to trained experts, throughout Appalachia and beyond.

This well-organized reference guide to wild mushrooms will aid professional mycologists, students, and mushroom enthusiasts alike with its accurate and

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detailed identification tools. It provides nomenclaturally and scientifically accurate accounts of the unusually wide range of mushrooms in the Southeast, from northerly species found in North Georgia and North Carolina to the subtropical and even tropical species found in the Piedmont. Comprehensive in scope, this guide offers a thoughtful approach to solving taxonomy and identification problems. Features: -Coverage of 24 genera and 450 species -More than 1,000 color photographs that aid in identification -Line drawings that detail the complicated and subtle structures of fungi -Classification of seldom-seen species as well as those most familiar in the region -Sections on toxic and psychoactive properties of some fungi -Warnings about the dangers of some mushroom varieties

This is a comprehensive field guide to the milk mushrooms of North America. Featuring over 150 species and varieties, this volume includes detailed descriptions and more than 250 rich color photographs. The photographs were selected for high-quality color fidelity, documentary merit, and the aesthetic appeal of the subject. The number of species described and illustrated in color, some for the very first time, is substantially more than has previously appeared in any other single work devoted to the milk mushrooms of North America. With accurate, detailed, and easy-to-follow descriptions, this volume is ideally suited

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for both amateur mushroom enthusiasts and professional mycologists. In addition to the descriptions and illustrations, it includes sections devoted to the features and process of identification, to the ecology of milk mushrooms, and to the edibility of members of the genus *Lactarius*. Additional sections for species related to *Lactarius* and hyperparasites of the genus are included in this field guide.

Lavishly illustrated with nearly three hundred gorgeous full-color photos, this engaging guidebook carefully describes forty different edible species of wild mushrooms found around Illinois and surrounding states, including Iowa, Wisconsin, Missouri, Indiana, and Kentucky. With conversational and witty prose, the book provides extensive detail on each edible species, including photographs of potential look-alikes to help you safely identify and avoid poisonous species. Mushroom lovers from Chicago to Cairo will find their favorite local varieties, including morels, chanterelles, boletes, puffballs, and many others. Veteran mushroom hunters Joe McFarland and Gregory M. Mueller also impart their wisdom about the best times and places to find these hidden gems. *Edible Wild Mushrooms of Illinois and Surrounding States* also offers practical advice on preparing, storing, drying, and cooking with wild mushrooms, presenting more than two dozen tantalizing mushroom recipes from some of the best restaurants

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and chefs in Illinois, including one of Food & Wine magazine's top 10 new chefs of 2007. Recipes include classics like Beer Battered Morels, Parasol Mushroom Frittatas, and even the highly improbable (yet delectable) Morel Tiramisu for dessert. As the first new book about Illinois mushrooms in more than eighty years, this is the guide that mushroom hunters and cooks have been craving. Visit the book's companion website at www.illinoismushrooms.com.

Describes dangerous mammals, reptiles, spiders, insects, flowers, shrubs, trees, and mushrooms

"This is a wonderful addition to the mycological literature for both professionals and amateur mycophiles! A field guide with an emphasis on California mushrooms is long overdue."--Greg W. Douhan, Department of Plant Pathology and Microbiology, University of California, Riverside. "The perfect update to a classic mushroom field guide. This book combines excellent images and useful keys with up-to-date scientific findings on mushrooms." David Rizzo, Professor of Plant Pathology, University of California, Davis

Identifies more than two hundred species of mushroom and provides information on characteristics, range, and edibility of each mushroom

Edible Wild Mushrooms of North America A Field-to-kitchen Guide University of Texas Press

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North American Mushrooms is a field guide to more than 600 edible and inedible mushrooms that can be found across the United States and Canada. Filled with full color photographs, detailed identification information, and illustrated keys and glossaries to assist with identification, this book also features mushroom lore and helpful information on gathering and using wild mushrooms.

A unique and useful reference guide to some of the more common and best color-producing dye mushrooms of North America. The book includes step-by-step instructions to the process from collecting the mushrooms to dyeing the wool. There is an accurate and up-to-date description for each species along with over 200 color photographs. The scope of this work goes beyond the identification of species. The authors provide information about dyeing equipment, mordants, preparing and dyeing the wool, and the dazzling array of colors that can be obtained from mushroom.

This revised and expanded edition of mushroom expert Bill Russell's popular Field Guide to Wild Mushrooms of Pennsylvania and the Mid-Atlantic provides both novice and experienced mushroom foragers with detailed, easy-to-use information about more than one hundred species of these fungi, including twenty-five varieties not found in the previous guide. From the Morel to the Chanterelle to the aptly named Chicken of the Woods, mushrooms of the mid-Atlantic region can be harvested and enjoyed, if you know where to look. Each entry in this field guide contains a detailed description, current scientific classification, key updates and information from recent studies, and high-quality color photographs to aid in identification. Thoughtfully organized by season, the guide shows you how to locate and identify the most common mushrooms in the region and recognize look-alikes—and explains what to do with

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edible mushrooms once you've found them. Featuring over one hundred full-color illustrations and distilling Russell's fifty years of experience in hunting, studying, and teaching about wild mushrooms, *Field Guide to Wild Mushrooms of Pennsylvania and the Mid-Atlantic* is an indispensable reference for curious hikers, amateur biologists, adventurous chefs, and mycophiles of all stripes.

Mushrooms: A Falcon Field Guide covers 80 of the most common and sought-after species in North America. Conveniently sized to fit in a pocket and featuring full-color, detailed illustrations, this informative guide makes it easy to identify mushrooms in the backyard and beyond. Each mushroom is accompanied by a detailed listing of its prominent attributes and a color illustration showing its important features. Mushrooms are organized in phylogenetic order, keeping families of mushrooms together for easy identification. This is the essential source in the field, both informative and beautiful to peruse.

An illustrated handbook describes the most common edible plants, their range, uses as food, and suggested methods of cooking.

This volume is the first guide to identify mushroom species not commonly classified or illustrated elsewhere in current literature. The book, which will serve as a companion to other popular field guides, shows how to distinguish lesser-known mushrooms from other common fungi. Found in a variety of habitats in North America, each species has an accurate and up-to-date description, a color illustration, and detailed information on its distinctive species characteristics. The book is written for the amateur and professional mycologist alike. Anyone, however, who is interested in collecting mushrooms will find it a valuable contribution to the field.

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A new approach to identifying mushrooms based on five key features that can be observed while in the field. Toadstools, truffles, boletes and morels, witches' butter, conks, corals, puffballs and earthstars: mushrooms are both mysterious and ecologically essential. They can also be either delicious or deadly. Thousands of different species of mushrooms appear across North America in the woods, backyards, and in unexpected corners. Learning to distinguish them is a rewarding challenge for a naturalist or chef. Covering most of the common edible and poisonous species readers are likely to encounter, this portable-sized field guide takes a new, simple approach to the method of mushroom identification based on key features that do not require a microscope or technical vocabulary. In addition to the watercolors from the original edition, hundreds more illustrations have been added. These paintings make use of the limited space available in a field guide and focus on the distinguishing details of each species, thereby serving as an ideal tool for beginner and intermediate mycologists alike.

Learn how to recognize mushrooms in the wild with this handy guide.

Hundreds of species of mushrooms flourish in Texas, from the desert and semiarid regions of West Texas to the moist and acid soils of East Texas, where species that can also be found in South America live alongside those that might be spotted in Malaysia and Europe. Texas Mushrooms was the first—and is still the only—guide to all of the state's mushrooms. This colorful, easy-to-follow book will surprise and delight uninitiated nature enthusiasts while also supplying the experienced mushroom hunter with expert identification information. Excellent color photographs and precise descriptions of over 200 species will enable the mushroom hunter—even the amateur—to make quick, careful, easy distinctions between the edible varieties and the potentially toxic ones. In addition, kitchen-tested recipes are included, along with

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charts giving spore sizes and a list of recommended further reading. In Texas, mushroom hunting can be a year-round, state-wide activity, and with this enticing field guide, collecting, identifying, and preparing wild mushrooms will become an activity the entire family can enjoy while appreciating the beauty of Texas from a new and fascinating angle.

More than 100 mushrooms in the genus *Tricholoma* have been reported in North America. Most are relatively large, showy mushrooms that grow on the ground near many species of temperate forest trees, both hardwoods and conifers. They typically fruit from late summer through early winter or even into spring in warmer areas. Some are fine edibles, including the matsutake. Others are inedible or even poisonous. Filling the gap between technical publications and the limited representation of *Tricholomas* in general mushroom field guides, this book is the first comprehensive guide to North American *Tricholomas*. It contains more than 170 of the best documentary photographs available, often with more than one image of a species to illustrate the dramatic variation exhibited by many *Tricholomas*. The species descriptions provide extensive identification information including scientific and common names, macroscopic and microscopic features, occurrence/habit, edibility, and a comment section that addresses such things as synonymy, comparisons with similar species, varietal differences, explanations of species' epithets, and other useful or interesting information. In addition, the authors provide a general introduction to *Tricholomas* that discusses identification features, ecology, simple chemical tests (for identification), and how to use the keys provided in this book.

Uses drawings and detailed descriptions to identify more than a thousand species of mushrooms, and indicates which are edible, and which are poisonous

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An authoritative and full-color photographic field guide to mushrooms and fungi of the northern United States, from the Midwest to New England. Featured in USA TODAY, this must-have reference has 700 spectacular photos and excellent species information.

Mushrooms in the wild present an enticing challenge: some are delicious, others are deadly, and still others take on almost unbelievable forms. This field guide introduces 650 mushrooms found in the Carolinas--more than 50 of them appearing in a field guide for the first time--using clear language and color photographs to reveal their unique features. What's included: Hundreds of full color photographs of Carolina mushrooms Information on mushroom edibility and toxicity Microscopic information An overview of the Carolinas' role in the history of American mycology Perfect for those interested in learning more about mushrooms, the unusually large number of described species makes this book a must-have for experienced mushroom hunters as well as beginners. Here, at last, is the field guide for North and South Carolina mushrooms, from the mountains to the coast, presented in a single, portable volume. A Field Guide to Edible Mushrooms of the Pacific Northwest is a pocket-sized guide with full-colour photographs of mushrooms from Pacific Northwest trails and roadsides, forests and lawns. With this guide, identify over thirty common and easily-recognized edible mushrooms--and stay away from their not-so-edible look-alikes. Discover boletes, chanterelles, matsutake, shaggy mane, cauliflower, candy cap and many other tasty wild mushrooms. Easy to use and light to carry, this compact text is a must-have for all mushroom lovers who delight in searching for the next macrofungi bonanza.

The weather patterns and topography of America's Gulf Coast create favorable growing conditions for thousands of species of mushrooms, but the complete region has generally gone

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unchartered when it comes to mycology. Mushrooms of the Gulf Coast States at last delivers an in-depth, high-quality, user-friendly field guide, featuring more than 1,000 common and lesser-known species—some of which are being illustrated in color for the first time. Using easily identifiable characteristics and a color key, the authors enable anyone, whether amateur mushroom hunter or professional mycologists, to discern and learn about the numerous species of mushrooms encountered in Texas, Louisiana, Mississippi, Alabama, and Florida. Wild-food enthusiasts will appreciate the information on edibility or toxicity that accompanies each description, and they will also find the book's detailed instructions for collecting, cleaning, testing, preserving, and cooking wild mushrooms to be of great interest. Providing encyclopedic knowledge in a handy format that fits in a backpack, Mushrooms of the Gulf Coast States is a must-have for any mushroom lover.

Identifies over one thousand species with detailed descriptions and illustrations.

A comprehensive and user-friendly field guide for identifying the many mushrooms of the northern California coast, from Monterey County to the Oregon border. Mushrooms of the Redwood Coast will help beginning and experienced mushroom hunters alike to find and identify mushrooms, from common to rare, delicious to deadly, and interesting to beautiful. This user-friendly reference covers coastal California from Monterey County to the Oregon border with full treatments of more than 750 species, and references to hundreds more. With tips on mushroom collecting, descriptions of specific habitats and biozones, updated

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taxonomy, and outstanding photography, this guide is far and away the most modern and comprehensive treatment of mushrooms in the region. Each species profile pairs a photograph with an in-depth description, as well as notes on ecology, edibility, toxicity, and look-alike species. Written by mushroom identification experts and supported by extensive field work, *Mushrooms of the Redwood Coast* is an indispensable guide for anyone curious about fungi. Approximately 75 percent of all fungi that have been described to date belong to the phylum Ascomycota. They are usually referred to as Ascomycetes and are commonly found and collected by mushroom enthusiasts. Ascomycetes exhibit a remarkable range of biodiversity, are beautiful and visually complex, and some, including morels and truffles, are highly prized for their edibility. Many play significant roles in plant ecology because of the mycorrhizal associations that they form. Thus it is remarkable that no book dedicated to describing and illustrating the North American Ascomycetes has been published in over sixty years. Filling the gap between technical publications and the limited representation of Ascomycetes in general mushroom field guides, *Ascomycete Fungi of North America* is a scientifically accurate work dedicated to this significant group of fungi. Because it is impossible to describe and illustrate the tens of thousands of species that occur in North America, the authors focus on

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species found in the continental United States and Canada that are large enough to be readily noticeable to mycologists, naturalists, photographers, and mushroom hunters. They provide 843 color photographs and more than 600 described species, many of which are illustrated in color for the first time. While emphasizing macroscopic field identification characteristics for a general audience, the authors also include microscopic and other advanced information useful to students and professional mycologists. In addition, a color key to the species described in this book offers a visual guide to assist in the identification process.

This encyclopedic Volume, including nearly 1500 species and 650 color photographs, illustrates the diversity of mycoflora throughout northeastern North America. Professional and advanced mycologists will welcome the inclusion of microscopic features, chemical reagent data, information on classification, and author citations. The user-friendly keys and nontechnical language will appeal to the novice mushroom collector, as will the introductory information on fungal anatomy, collecting techniques, and mushroom cooking and preservation. This beautifully illustrated guidebook provides specific, easy-to-understand information on finding, collecting, identifying, and preparing the safer and more common edible and medicinal mushroom species of New England and Eastern

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Canada. Author David Spahr, a trained commercial photographer, here combines his mycological expertise and photographic skill to produce an attractive and detailed overview of his subject. Based on decades of practical experience and research, the book is written in a clear and forthright style that avoids the dry, generic descriptions of most field guides. Edible and Medicinal Mushrooms of New England and Eastern Canada also provides useful ideas for cooking mushrooms. Rather than simply providing recipes, the book discusses the cooking characteristics of each variety, with advice about matching species with appropriate foods. Many mushrooms contain unique medicinal components for boosting the immune system to fight cancer, HIV, and other diseases, and Spahr offers practical and prudent guidelines for exploration of this rapidly emerging area of alternative therapeutic practice.

Covers 725 species, with full-color photographs, descriptions, identification keys, notes on folklore, and advice on edibility

Detailed descriptions of edible mushrooms; tips on finding, preparing, and using mushrooms; a glossary of botanical terms; color photos. Use Foraging Mushrooms Washington as a field guide or as a delightful armchair read. No matter what you're looking for, be it the curative Heal-All or a snack, this guide will enhance your next backpacking trip or easy stroll around the garden, and

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may just provide some new favorites for your dinner table.

Unusual shapes and colors make many mushrooms alluring to the eye, while the exotic flavors and textures of edible mushrooms are a gourmet delicacy for the palate. Yet many people never venture beyond the supermarket offerings, fearing that all other mushrooms are poisonous. With amateur mushroom hunters especially in mind, David Fischer and Alan Bessette have prepared *Edible Wild Mushrooms of North America*. This field guide presents more than 100 species of the most delicious mushrooms, along with detailed information on how to find, gather, store, and prepare them for the table. More than 70 savory recipes, ranging from soups and salads to casseroles, canapes, quiches, and even a dessert, are included. Throughout, the authors constantly emphasize the need for correct identification of species for safe eating. Each species is described in detailed, nontechnical language, accompanied by a list of key identifying characteristics that reliably rule out all but the target species. Superb color photographs also aid in identification. Poisonous "lookalikes" are described and illustrated, and the authors also assess the risks of allergic or idiosyncratic reactions to edible species and the possibilities of chemical or bacterial contamination.

Mushrooms of the Southeast is a compact, beautifully illustrated guide packed

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with descriptions and photographs of more than 400 of the region's most important mushrooms. The geographic range covered by the book includes northern Florida, Georgia, South Carolina, North Carolina, Virginia, Delaware, Maryland, West Virginia, Kentucky, Tennessee, Arkansas, Louisiana, Mississippi, and Alabama. In addition to profiles on individual species, the book also includes a general discussion and definition of fungi, information on where to find mushrooms and collection guidelines, an overview of fungus ecology, and information on mushroom poisoning and how to avoid it.

A must-have guide for mushroom hunters in the Pacific Northwest Mushrooms of the Pacific Northwest is a compact, beautifully illustrated field guide to 460 of the region's most common mushrooms. In addition to profiles on individual species, it also includes a general discussion and definition of fungi, information on where to find mushrooms and guidelines on collecting them, an overview of fungus ecology, and a discussion on how to avoid mushroom poisoning. More than 500 superb color photographs Helpful keys for identification Clear coded layout Covers Oregon, Washington, southern British Columbia, Idaho, and western-most Montana Essential reference for mushroom enthusiasts, hikers, and naturalists

When foraging for wild mushrooms, it is critical to be able to positively identify edible and poisonous species. Mushrooms is your guide to familiar, widespread North

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American species. This beautifully illustrated pocket guide highlights over 60 familiar edible species and 14 poisonous species and includes tips on identifying and harvesting wild mushrooms. Laminated for durability, this lightweight, pocket-sized folding guide is an excellent source of portable information and ideal for field use by visitors and residents alike. Made in the USA.

Descriptions and photographs of two hundred one edible and poisonous species found in western North America are accompanied by comments on edibility, habitat and range, and microscopic characters

A Field Guide to Medicinal Mushrooms of North America offers an overview of the 33 most important medicinal fungi encountered in the US & Canada and helps accessing their healing powers. Each mushroom is presented with clear photographs that show key features and a descriptive text that enable the reader to identify safely (or a warning if ID is challenging) these fascinating organisms loaded with powerful healing agents. In addition, edibility, habitat and fruiting season is provided. Furthermore all mushrooms are presented with a short reference regarding historical use as well as current medical use or documented bioactivity. A special section provides instructions in how to collect and process mushrooms in order to make one's own extracts, tinctures, teas and salves. An overview table gives quick access to the specific uses of all 33 mushrooms, many of them also distributed also in Europe, Asia and beyond.

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